



BREAKFAST



MIXED GRILL

Two Eggs Any Style, Back Bacon,
Bacon, Bison Blueberry Sausage,
Lodge Potatoes, Toast & Preserves

18.50

EGGS BENEDICT

Poached Eggs, English Muffin, Back Bacon,
Tomato, Chive Hollandaise,
Lodge Potatoes

17.50

STEAK & EGGS

Two Eggs Any Style, Grilled Alberta Striploin,
Marinated Mushrooms, Potatoes,
Toast & Preserves

19.50

BUTTERMILK BLUEBERRY PANCAKE

Warm Mixed Berry Compote, Toasted Pecans,
Whip Cream, Maple Syrup

16.50



GAME HASH

Two Poached Eggs, Sautéed Game Meat,
Potatoes, Red Onion, Tomato & Corn,
Toast & Preserves

18.50

BREAKFAST BURRITO

Scrambled Eggs, Baked Tortilla, Pico De Gallo,
Refried Black Beans, Jack Cheese, Avocado,
Lodge Potatoes

16.50

VEGETARIAN OMELET

Roasted Shallot, Bell Peppers, Scallions, Tomato,
Swiss Cheese, Lodge Potatoes,
Toasted & Preserves

16.50

TOASTED BREAKFAST BAGEL

Fried Egg, Back Bacon, Cheese, Tomato,
Fruit Salad

14.50

MOUNTAIN GRANOLA

Mixed Berry Compote, Greek Vanilla Yogurt 14.


Freshly Squeezed Orange Juice 6

Freshly Brewed Organic Coffee	3.75	Loose Leaf Tea Selection	3.75
Café Latte	4.75	Café Cappuccino	4.50
Café Espresso	3.75	Large, Milk, Skim Milk, or Chocolate Milk	3.75
Hot or Cold Cereal	4.50	Cranberry, Apple, or Grapefruit Juice	3.75
Toasted Bagel, Cream Cheese	5.75	Toast, Preserves & Butter	4.25
Two Eggs, Any Style	5.00	Lodge Potatoes	4.25
Sliced Fruit Plate	5.25	Greek Vanilla Yogurt	4.00
Bison Blueberry Sausage 	5.50	Bacon or Back Bacon	4.75



LUNCH

FIRST

 CHARCUTERIE BOARD serves two	30
Landjäger, Air Dried Beef, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Olives, Gherkins, Rye Bread	
DAILY MADE SOUP	12
SWEET POTATO CHOWDER	15
Root Vegetables, Spiced Crème Fraîche, Basil Oil	
BELUGA LENTIL & RED QUINOA SALAD	16
Pickled Beetroot, Marinated Zucchini, Seared Tofu, Orange Thyme Vinaigrette	
SPINACH & ROCKET SALAD	15
Watermelon Radish, English Cucumbers, Goat Feta, Aged White Balsamic Vinaigrette	
PEI MUSSELS	18
Roasted Fennel, Chorizo Sausage, Tomato Red Pepper Broth, Grilled Baguette	


MAIN

ROASTED VEGETABLE PASTA	23
Penne, Zucchini, Tomatoes, Fennel, Bell Pepper, Basil Pesto, Grana Padano Cheese Add Chicken \$4	
BISON BOLOGNESE	25
Spaghetti, Game Meat Sauce, Red Pepper, Zucchini, Tomatoes, Asiago Cheese	
PEAR FLATBREAD	22
Roasted Pear, Tomatoes, Sweet Onion, Gorgonzola, Pine Nut Pesto	
DOUBLE GRILLED CHEESE SANDWICH	20
Grilled Ham & Smoked Turkey, Gruyère, Provolone, Tomatoes, Caramelized Onion, Grainy Mustard Aioli, Light Sour Dough Rye Served with Fries, Spinach Salad or Soup	
STEAK & FRITES	28
Grilled Angus Beef Striploin, Chimichurri, Tomato Relish, House Made Frites	
 GAME BURGER	25
Ground Bison, White Cheddar Cheese, Onion Marmalade, Multigrain Bun Served with Fries, Spinach Salad or Soup	

FRESHLY BAKED BREAD WILL BE SERVED UPON REQUEST



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Watermelon Radish, English Cucumbers, Goat Feta, Aged White Balsamic Vinaigrette	
PEI MUSSELS	18
Roasted Fennel, Chorizo Sausage, Tomato Red Pepper Broth, Grilled Baguette	
DUCK CONFIT	19
Confit Leg, Marinated Artichokes, Saffron Risotto, Roasted Tomato Coulis	

HOUSEMADE PIZZA & PASTA

ROASTED VEGETABLE PASTA	23
Penne, Zucchini, Tomatoes, Fennel, Bell Pepper, Basil Pesto, Grana Padano Cheese Add Chicken \$4	
 BISON BOLOGNESE	25
Spaghetti, Game Meat Sauce, Red Pepper, Zucchini, Tomatoes, Asiago Cheese	
PEAR FLATBREAD	22
Roasted Pear, Tomatoes, Sweet Onion, Gorgonzola, Pine Nut Pesto	
ITALIAN FLATBREAD	25
Tuscan Salami, Pancetta, Grilled Artichoke Hearts, Portabella, Tomatoes, Fontina	

MAIN

 GAME BURGER	28
Ground Bison, Braised Pulled Beef, White Cheddar Cheese, Onion Marmalade, Multigrain Bun Served with Fries, Spinach Salad or Soup	
FREE RANGE CHICKEN	36
Roasted Supreme, Grilled Fennel & Broccoli, Double Smoked Bacon Barley Risotto, Thyme Cream Sauce	
SPICE RUBBED SALMON	36
Seared Fillet, Pickled Carrot & Cucumber Slaw, Shrimp Dumplings, Tomato Ginger & Chili Chutney	
LAMB SHANK	39
Braised Shank, Grilled Acorn Squash, Broccolini, Forest Mushrooms, Chickpea & Shallot Ragout	
ANGUS BEEF STRIPLOIN	38
Grilled Striploin, Citrus Black Garlic Prawns, Double Smoked Bacon Brussel Sprouts, Roasted Squash Purée, Veal Reduction	
WILD BOAR CHOP	39
Roasted Boar, Heirloom Cherry Tomato Confit, Yam & Sweet Shallot Hash, Red Wine Glaze	

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DESSERTS

Peanut Butter Swirl Cheesecake , Caramelized Bananas, Chocolate Sauce	13.
Butternut Squash & Coconut Milk Crème Brûlée , Pecan Praline	13.
Blueberry Cardamom Buckle , Vanilla Bean Ice Cream	13.
Caramel Pecan Blondie , Maple Whipped Cream, Bourbon Ice Cream	13.
Chef's Cheese Plate , Honeycomb, Crackers, Grapes	21.
Lodge Made Ice Cream and Sorbet	10.
Warm Cookie Selection	9.
Frozen Chocolate Mousse Trifle Toffee Chocolate Chip Cookie	9.

BEVERAGES

Latté 4.75	Espresso 3.75	Cappuccino 4.50	
Winter Buffalo Latté , Grande Marnier, Winter Spices, Espresso, Milk		11.	
Apple Whiskey Tea , Jameson, Amaretto, Vanilla Tea, Steamed Apple, Cinnamon		10.	
Taylor Fladgate 10 Year	2oz/10	Taylor Fladgate 20 Year	2oz/16
Taylor Fladgate 30 Year	2oz/25	Taylor Fladgate 40 Year	2oz/35

Whistler Late Harvest Chardonnay 2oz/9

WHOLE LEAF TEA SELECTION 3.75

English Breakfast Black Tea
Organic Karma Green Tea
Rooibos Vanilla Rooibos, Natural Flavours
Crimson Guava Green Tea, Mango, Goji Berries, Rose
Organic Earl Gray Black Tea, Oil of Bergamot, Natural Flavours
Arabian Mint Peppermint, Spearmint, Ginger, Orange Peel, Everlasting Flowers
Yoga Tea Cinnamon, Ginger, Hawthorn, Cardamom, Safflowers, Blue Mellow Flowers
Organic Evening Hour White Mistletoe, Tulsi Herb, Spearmint, Green Rooibos, Lemongrass
Everyday Wellness Apple, Rooibos, Ginger, Cinnamon, Fennel, Juniper, Cardamom, Raspberry Leaves, Chamomile, Cloves, St. John's Wort, Lady's Mantle, Silverweed
Chamomile Lemon Chamomile, Strawberry Leaves, Passion Flowers, Verbena, Cardamom, Peppercorns, Orange Blossom



Canadian Rocky Mountain Resorts

presents

ROCKY MOUNTAIN CUISINE

It was in the kitchens of **Buffalo Mountain Lodge** in Banff, **Deer Lodge** in Lake Louise, and **Emerald Lake Lodge** in Yoho National Park that “**Rocky Mountain Cuisine**” was created. This dining style is the artful assemblage of Canadian ingredients such as game meats, sustainable seafood, prairie-grown grains and locally sourced vegetables. Each of our restaurants offer a unique experience, but are unified in the promise of a sublime dining experience complete with excellent service, and carefully chosen boutique wines.

Today we are proud to source game meat from our own ranch on 540 acres located in the rolling foothills of Calgary. **The Canadian Rocky Mountain Ranch** provides all of the CRMR Properties and Restaurants with high quality Elk and Buffalo products, raised in a natural, humane and sustainable manner without added hormones or antibiotics.



Game meat raised at the Canadian Rocky Mountain Ranch

